

*If you are reading this...  
welcome to the family!*

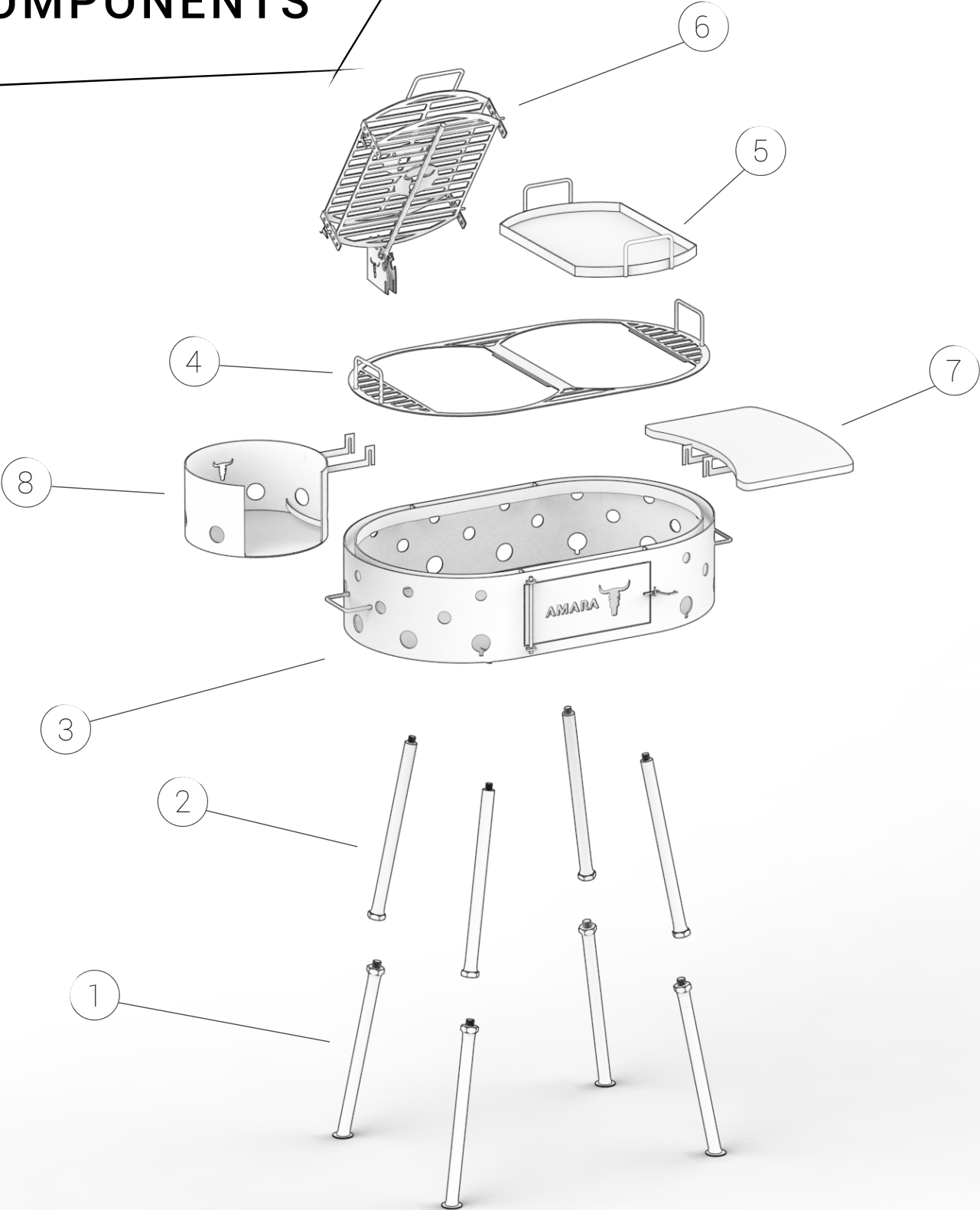




# AMARA 3.0

It's time to learn all about it

# COMPONENTS

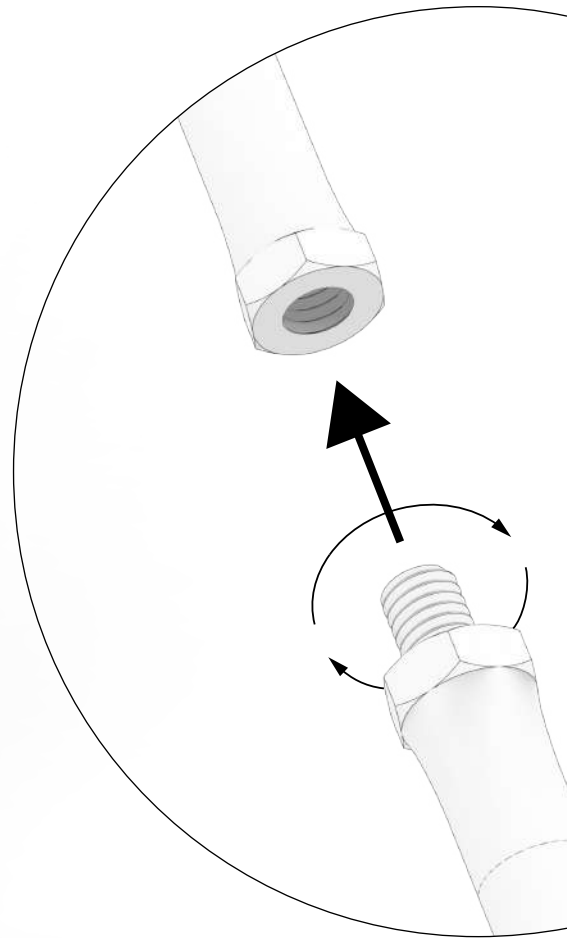


- 1 - Lower structural leg
- 2 - Uper structural leg
- 3 - Stoker
- 4 - Detachable Grill

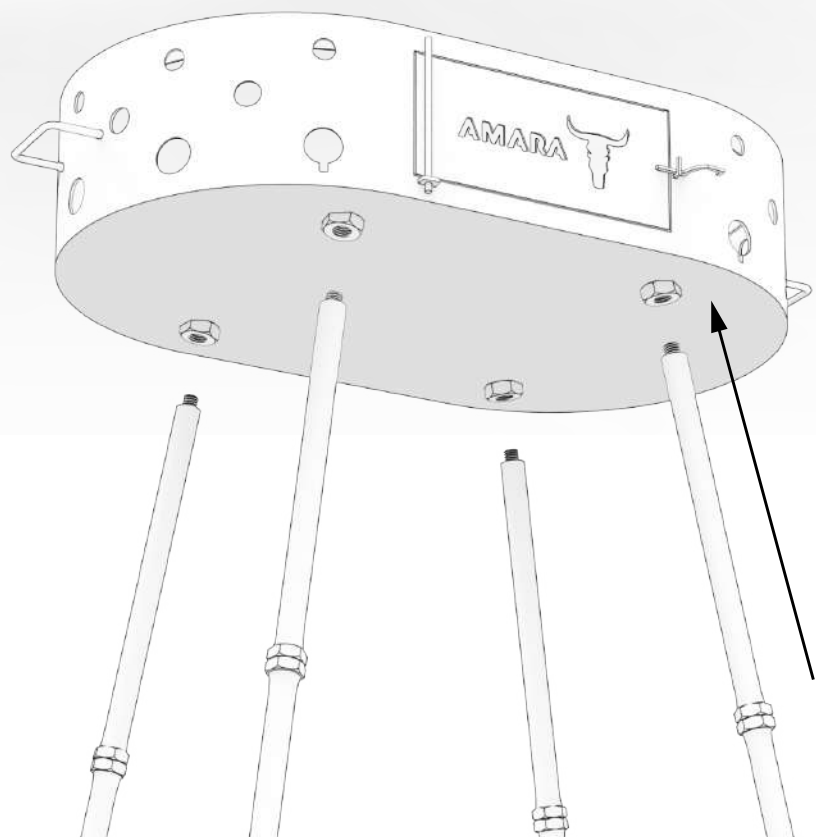
- 5 - Detachable Grid
- 6 - Rack
- 7 - Accesory board
- 8 - Brasero

# ASSEMBLY

First, mount the legs

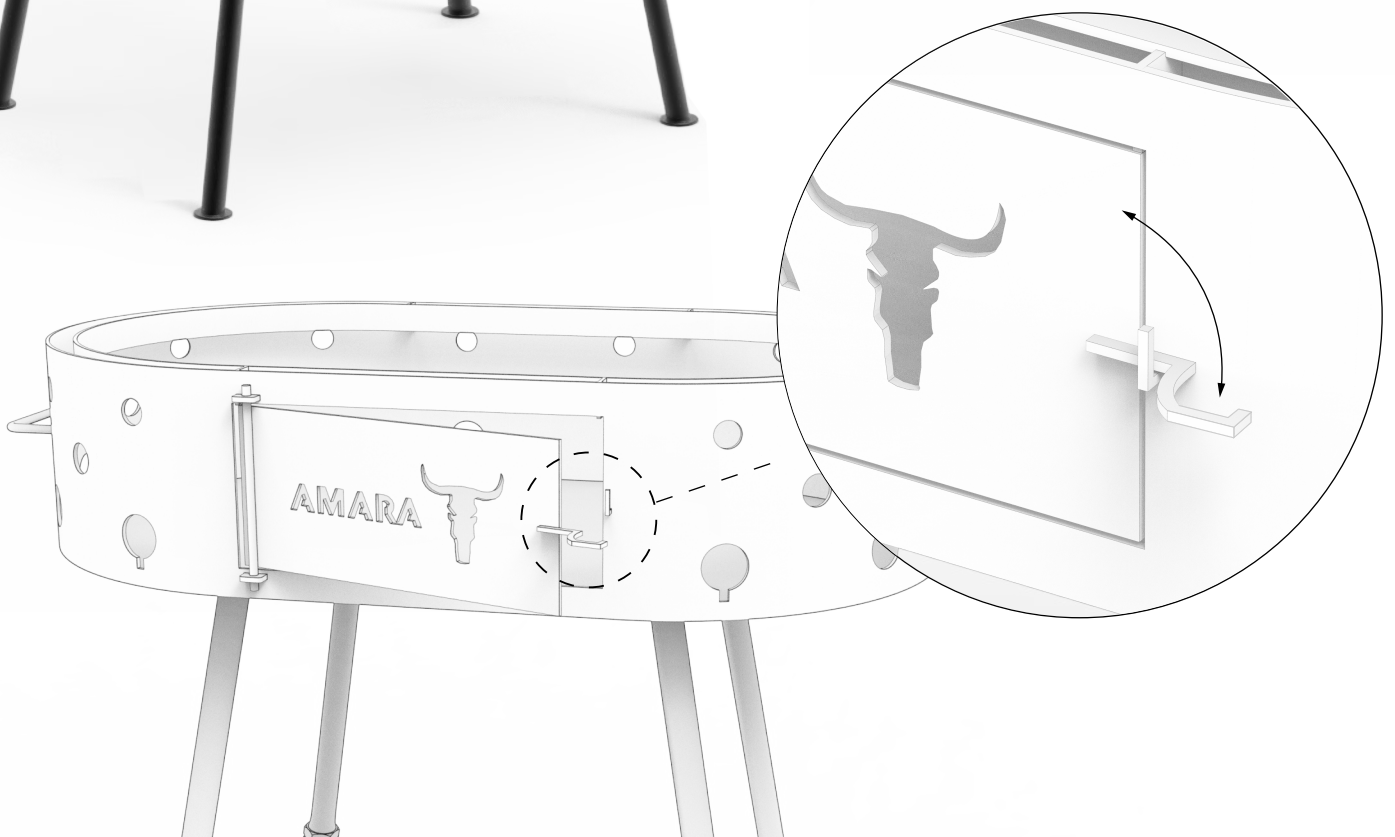


Each leg is divided in two sections. Screw them together, then screw the whole leg to the bottom of the Amara



# ASSEMBLY

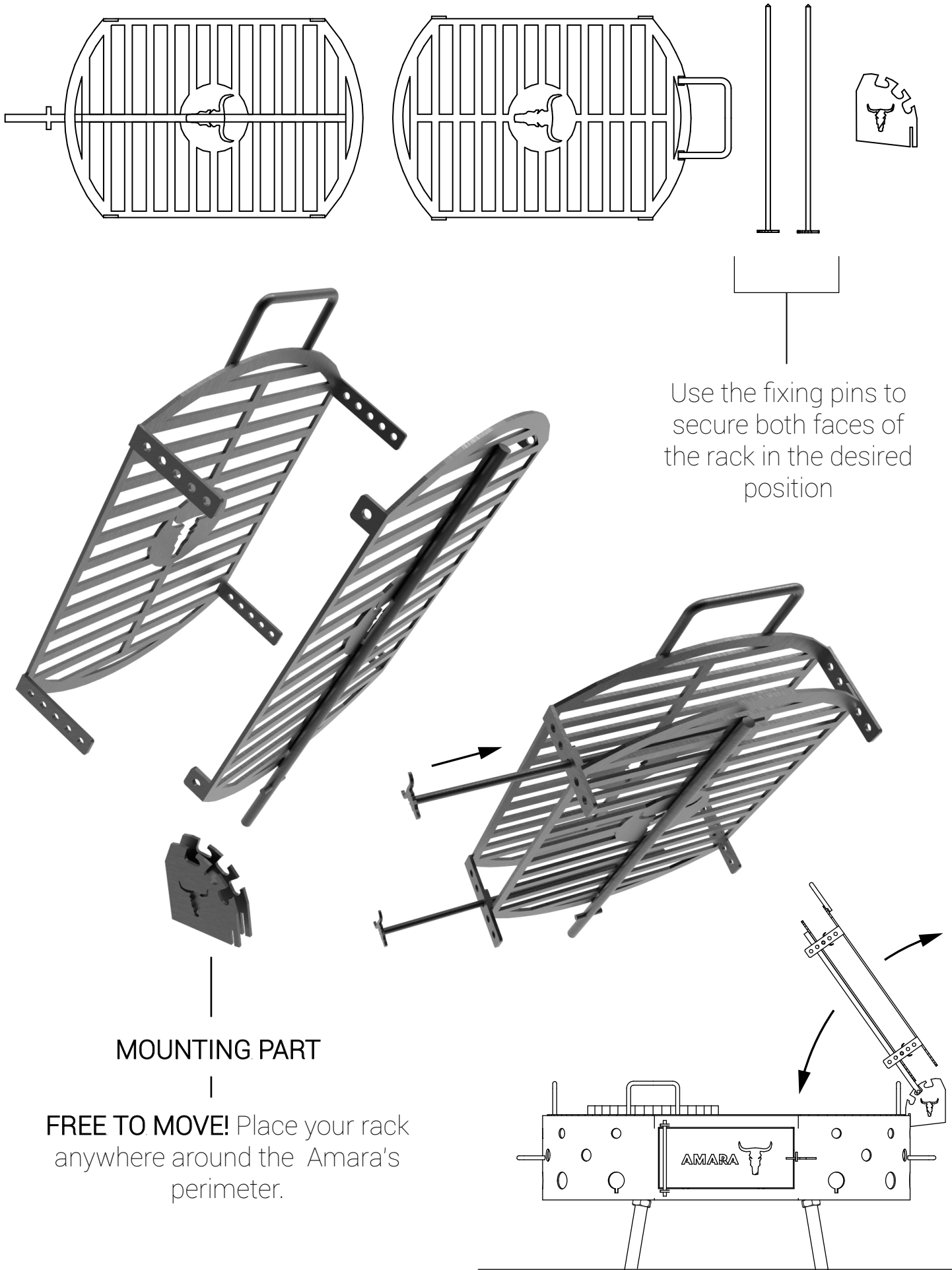
Rack, grill or grid? Choose your set up!



# ASSEMBLY

## THE RACK:

A refined piece of work available in the 3.0 series



# ACCESORIES

We all love them! Be up to any challenge and prove your skills!

## Board

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Your side support table right where you need it.



## Brasero

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No doubt, having a separate fire is always handy



Both fit easily around the Amara's perimeter.



By now, you should be watching something like this!

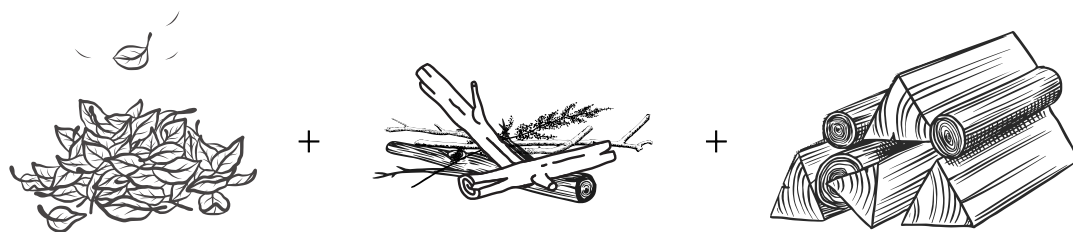




# THE FIRE

We will show you that lighting fire correctly is not as difficult as people say. here are basic steps to follow and you'll get no margin for error...





1. Put together some paper and bark tree trying to form a mattress, not too tight as fire needs oxygen. Tip: it must be everything dry, otherwise you ll have a lot of smoke everywhere.
- 2.. On top that mattress you made, add some dry branches and logs of wood.
- 3.. Finally light that mattress in different places and if you need blow gently.



1. Make buns with newspapers and place them all together, don t press them too much as fire needs oxygen.
2. Select medium and small pieces of charcoal. Place them on top of the paper buns and add some pieces of cardboard between the paper and the pieces of charcoal. Cardboard will help to set up the fire.
- 3.. Finally light the paper in different places and if you need blow gently. Once the fire is lit you may add the charcoal you need to cook.



# SEASONING



It is a fundamental step when cooking for the first time, but it is not complicated at all. You can use oil or animal fat.

After heating the grill/iron, apply a thin layer of oil and spread it evenly through out the cooking surface. Let it burn for a while until you notice the material changes its color and finish.

**CLEANING:** To clean your Kankay after each use, use the same oil and scrub any remains from previous cookings.



# LET'S DO IT

You are ready to delight everyone



If you have any questions do not hesitate to write us and someone from the KANKAY family will answer you as soon as possible.



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